

## 2006 rose of syrah cuatro vientos – santa ynez valley



**harvest:** on october 19, 2006 we picked the first batch of syrah (about 1/3) for this wine. we treated it like a red wine to extract the color: destemmed, crushed and kept the must on the skins. three days later we harvested the rest and together with the first batch it went into the press. the combined must had 25.2 brix, 3.5 pH and 4.6 ta and the color was bright, pink.

**fermentation:** we inoculated with epernay2 and kept the wine cold in a steel tank. after a long fermentation (about 6 weeks) we prevented malolactic (ml) fermentation to retain the fresh aromas which is our philosophy with this wine: let the fruit express itself and do not disturb it with ml or oak.

**aging:** no aging needed for this wine! it is ready now for a warm spring day or spicy asian cuisine.

**tasting notes:** we farm and pick the syrah grapes specifically to make this wine – it is not a saignée style wine.

the color is a pretty salmon with pink hints. this is a dry rose – and not a sweet white zinfandel. it is an elegant wine that can stand on its own as an aperitif. the nose shows water melon, fresh strawberries and some spicy flavors from the syrah grapes. the acids are well balanced which also makes it a very food friendly wine. a great wine for the warm spring and summer weekends around the pool with good friends!

**what is this greek thing?** rebecca and i love greece. we were married there and visit there every year! ampelos is the greek word for the vine – this is where it all begins.